

Things to Interest Our Woman Readers

Useful Bits of Knowledge

Fillet Green Peppers—Take 12 large dough. Roll thin, cut out, place on a green peppers, remove seeds, wash buttered baking pan, prick with a fork well. For filling take two pounds porthouse steak, one onion and salt. Cook until done or until you have one cup of stock with the meat. Take the stock and meat, put in chopping bowl two tomatoes, one onion, two table-spoons sugar, one tablespoon butter, one cup raisins, two eggs, red pepper and salt to taste. Chop fine. Stuff the peppers, fry in butter until a nice brown on all sides.

To Prevent a Juicy Pie From Running Over—Take a piece of writing paper two inches square and fold it up cornucopia shape, cut off the small end a little, insert this in the slit in the middle of the pie, and the juice will boil up in this instead of running out at the edges.

A Dainty Touch—For variety cook some little white onions with the green peas. Fresh peas need no flavor but their own, but if not perfectly fresh the onions improve them. When fresh vegetables must be kept a day or so, spread them out in the coolest place you can find. Too close contact with one another causes heat and fermentation that destroy their sweetness.

Strawberry Jam—Pour a cup of red currant juice over two pounds of granulated sugar and let it stand for twenty minutes while you boil over a slow fire two pounds of mashed strawberries, stirring constantly. Add the sugar and currant juice and simmer for half an hour; skim, and when cold seal in tumblers with paraffine.

Strawberries are never more appetizing than when canned without cooking. Mash the berries to a pulp so that no lumps are left, then to one cup of fruit add two cups of sugar. Stir it well and let it stand over night. In the morning stir it again to make sure that the sugar is all dissolved, then can. The berries will keep and be as fresh as if just picked.

Sauces for Fish and Meats—Appropriate sauces for serving with roast beef, tomato catsup, grated horseradish; roast mutton, stewed gooseberries; roast lamb, mint sauce; roast pork, apple sauce; roast turkey, cranberry or celery, plum or grape; roast chicken, currant jelly; boiled turkey, oyster sauce; broiled steak, mushrooms, fried onions; pigeon pie, mushroom sauce; roast goose, apple sauce; fried salmon, egg sauce; broiled mackerel, stewed gooseberries; boiled or baked fish, white cream sauce; boiled mutton, caper sauce; enough cold water to make a stiff

Home-Made Crackers—Sift together two cups of flour, a level teaspoon of sugar and a fourth of a teaspoon of salt. Work in with the fingers two level teaspoons of shortening. Add enough cold water to make a stiff

Home-Made Crackers—Sift together two cups of flour, a level teaspoon of sugar and a fourth of a teaspoon of salt. Work in with the fingers two level teaspoons of shortening. Add enough cold water to make a stiff

CURATIVE VIRTUES OF VEGETABLES. Without acknowledging that he is in any sense a vegetarian, a writer in The British Medical Journal (July 8) asserts that the therapeutic and dietetic uses of vegetables have been, at the back.

Among the evening dresses there is a noticeable use of black and white and black and champagne laces. This is the emphatic note in materials for evening dresses for the coming winter. Velvet and suede pumps, which have been much worn during the summer, are to continue very popular during the fall. Practically every jacket suit has the full-length sleeve. Separate skirts closely follow the range of colors in suits, and the cut adheres to the straight silhouette effect. Wide bands of net with gold and silver cording and embroidery are among the novelties in trimming bands. Black and white furs, singly and in combination, are expected to have a great vogue throughout the coming season. The French heel has almost entirely disappeared from shoes for street wear, although it is still seen on evening slippers. There is without question a desire to bring the normal waist line into fashion again, though the flat hip is still maintained. Ruffles have come into fashion again and are especially welcomed by slender women and young girls. Sashes are still in high favor and fringes of all descriptions are prominent in every department of dress. Long silk gloves are holding their fashion well and it is expected that they will continue in popularity. Tulle over satin is much in evidence for evening costumes. Buttons, covered with gray-colored silk, are used on some of the other-wise severe new tailored suits. Suddenly has champagne color become a vogue in material and garnitures, especially in millinery. Pile fabrics are coming in the front, with increased interest in plushes, velvets and velours. Skirts are surely becoming wider; goreds are fuller and pleats are constantly introduced. Very large flat hats are worn to fashionable house parties and for lawn and shore events.

FASHIONS AND FADS. All the new fur scarfs are very wide. Eyelet embroideries are very freely worn. The Greek line is the dominant coiffure idea. Buckles are seen on some of the newest slippers. White and colored vertical ottoman

FASHIONS AND FADS. All the new fur scarfs are very wide. Eyelet embroideries are very freely worn. The Greek line is the dominant coiffure idea. Buckles are seen on some of the newest slippers. White and colored vertical ottoman

FASHIONS AND FADS. All the new fur scarfs are very wide. Eyelet embroideries are very freely worn. The Greek line is the dominant coiffure idea. Buckles are seen on some of the newest slippers. White and colored vertical ottoman

FASHIONS AND FADS. All the new fur scarfs are very wide. Eyelet embroideries are very freely worn. The Greek line is the dominant coiffure idea. Buckles are seen on some of the newest slippers. White and colored vertical ottoman

FASHIONS AND FADS. All the new fur scarfs are very wide. Eyelet embroideries are very freely worn. The Greek line is the dominant coiffure idea. Buckles are seen on some of the newest slippers. White and colored vertical ottoman

FASHIONS AND FADS. All the new fur scarfs are very wide. Eyelet embroideries are very freely worn. The Greek line is the dominant coiffure idea. Buckles are seen on some of the newest slippers. White and colored vertical ottoman

FASHIONS AND FADS. All the new fur scarfs are very wide. Eyelet embroideries are very freely worn. The Greek line is the dominant coiffure idea. Buckles are seen on some of the newest slippers. White and colored vertical ottoman



SOME THINGS WE CAN DO FOR THE CHILDREN.

Some one has said that he has more respect for the child than he has for the man, because a future president of the United States may stand before him in the person of the youngster. This way of putting it is only bringing home to us a little more vividly than usual the potentialities of the child. We are apt to overlook these, especially if children are about us every day.

But it is these potentialities of the child that are so important. And it is the recognition of the importance of them that is today bringing about the many movements in behalf of children. Thousands of children are growing up Topsy fashion, and their wonderful possibilities are going to waste or being misdirected. Some of this happens in well-managed homes where the physical well-being of the child is looked to, but little thought otherwise is given to him. He is left to scramble up mentally and morally as he can. But the most of this haphazard development among children occurs, of course, among the children of the slums. Here, by the thousands, they are left to grow, like Topsy.

But the consequence of children's developing in this fashion is not felt by themselves alone. Their dwarfed or illy-directed lives will some day come in contact with or influence directly or indirectly the life of the carefully brought up child. So that the mother who carefully shelters her child and gives him all the thought and care possible is yet not doing her whole duty by him, while this outside menace to his future welfare does not receive some of her attention.

Many things can be done for these children, and many movements are on foot to help them. In New York recently was held an exhibit that had to do with the welfare of children. The whole city went to school to the study the child, and the results were

both startling and inspiring. As a result, a greater impetus has been given to this work for conservation and development of children, if one may so call it. Every woman should lend a hand to help further it in the cause of humanity, and, more selfishly, for the good of the children within her own home or family circle. Playgrounds are needed for city children. Many schools need to be better ventilated and better lighted. Open-air schools for tuberculosis children should be in every city. Special teaching for backward children is another necessity. School lunches should be provided for the underfed. There are dozens of things that can be done to build these little folks into stronger, vigorous men and women with minds and hands trained to joyously earn their living.

And if these things are not done, these children may become consumptives, and your carefully reared child catch it. They may become criminals, and your own son and daughter be a victim. They may be paupers, and your children be compelled to contribute to their support.

Helping them from a love of humanity is the finer motive. But if this has no force, then help them because such work is but a part of caring for the best welfare of one's own child. For today, social conditions are such that what helps one, helps all; and what injures one, injures all. The epidemic that breaks out in the slums, may ravage the homes of the most aristocratic quarter.

But one should really give what aid and influence and time one can to these various movements for children's welfare, that the potentialities in each of these little ones may be realized, and they become the happy, useful members of society it is in them to be, if their powers are only rightly developed. In this, is the greatness and joy of the work.

Dog-Day Dainties

Lima beans make a specially smooth and delicious soupe maigre to many tastes. As the season of these legumes is approaching, the house-keeper may well make a note of bisque of lima bean in her household book for ready reference.

The soup is made after the usual rule for cream soups, and is garnished into a green in which the beaten yolk of an egg has been turned. In serving put a tablespoonful of whipped cream on each portion. Serve with tiny toasted oyster crackers.

Tomatoes and Truffles. For a rather novel salad course try this variation of the familiar tomato jelly. Have the tomato pulp stewed and well seasoned and, after straining as usual, add enough powdered relative to stiffen it. When this has become quite cool, add as much stiffly whipped cream as you have jelly, also a teaspoonful of minced truffles. Decorate a mold with the truffles, as usual, and pour in the jelly. Or tiny individual molds can be used. Turn each out on a nest of lettuce and pass mayonnaise with it.

A homely yet good and appetizing entree for the household table in summer time is macaroni croquettes. To make these cut into rather small pieces about two ounces of cold cooked macaroni (it is a good way to utilize a leftover of this paste.) Heat the paste in half a cupful of white sauce, add two ounces of minced ham, a heaping tablespoonful of grated cheese and seasoning of salt, pepper and paprika. Mix thoroughly and spread out on a platter to cool; make the mixture up into little croquettes, either cones or balls; brush them with beaten egg; roll in bread or very fine cracker crumbs and fry as usual to a delicate brown. Drain on paper and serve very hot.

A New Sherbet. For days when an iced tidbit seems imperative to the menu, this out of the usual sherbet can be substituted for the conventional orange or lemon. The peel of two lemons removed in very thin parings and only the golden top thereof removed at all, is put in a saucepan with four ounces of crystallized ginger minced or cut in tiny pieces. Pour over these a quart of boiling hot water and let the ingredients steep in this for fifteen minutes,

Luscious Grapes

Grape Appetizer. Mix eight tablespoonfuls of pure grape juice with two of sugar syrup and two of lemon or pineapple juice. Add a cupful of grapes that have been seeded and pour the whole into demitasse cups filled with cracked ice. Keep in the ice box until the guests are entering the dining room. Serve on small plates, with doilies under the glasses.

Grape Salad. Skin and seed a pound of grapes of the large white or the Tokay variety. Fill each grape with chopped nuts. Lay upon white lettuce leaves and make a mayonnaise that has grape juice in it in place of vinegar.

Another Grape Salad. Skin and seed the grapes as for above recipe. Place in a bowl with powdered sugar. Make a dressing of two tablespoonfuls of sugar, a wine-glassful of grape juice, the juice of one lemon and two oranges and some covering closely. To the juice of four lemons add a pint of sugar and stir these into the water. When cold, strain and freeze.

Decorate each glass with a bit of candied ginger.

Summer Souffles. A souffle is always a particularly satisfactory class of dish for summer, not only because the lightness and daintiness inspire hunger, but also because the time of baking required is shorter than in the case of most other things equally delicious.

Veal souffle makes a nice change which is made by this recipe: A level tablespoonful of butter is melted without browning and a tablespoonful of flour added, stirring until smooth. To this is added a half pint of milk or thin cream which is stirred until it has thickened. Add a little at a time, a gill of bread crumbs and simmer for a moment or two. Two egg yolks are now beaten and added to the sauce before this is taken from the fire. To it add afterward a pint of chopped cooked veal. With this go two table-spoons of chopped parsley, a little grated lemon peel, one teaspoonful of salt and a suggestion of cayenne. Beat the whites stiff and add them. The mixture is then put into a buttered baking dish and baked twenty minutes in a hot oven. Must be served on the minute.

Put the juice over the fire and the sugar in the shallow pans in the oven, where it will get thoroughly heated, but not yellowed. The oven must not be very hot, and it is unwise to close the oven door lest you forget. Cook the juice twenty minutes, skimming free from all impurities; add the sugar; stir well until thoroughly dissolved; remove the spoon. Cook a moment or two longer until the liquid jellies when dropped by the spoonful onto a cold plate. Pour into sterilized jelly glasses and seal with cold. Wild grapes make a delicious jelly, and a jelly made from half green and half ripe grapes is especially fine flavored.

Wild grapes and elderberries and wild or cultivated grapes with crab-apples are another excellent combination.

Notes And Novelties

White Clocks to Match Bureau Fittings.

Silver bureau articles have been replaced in favor in the last year or two by the white ivory fittings, or some cheaper substitute for white ivory, which is, of course, fabulously expensive. Brushes, mirrors, trays and other small dresser articles come in a smooth, pure white substance, popularly called celluloid, but really pyroxilin, which is put to so many uses now. Photograph frames of pyroxilin appeared last season. Now dainty clocks are ready for dresser service, and there is a space for the monogram which decorates all the dresser fittings.

Snow Anklets Now.

Snow jewelry of all sorts is tremendously fashionable, and my lady, to be in the mode, must wear a serpent somewhere in ring, brooch, necklace or bracelet. The very latest whim of Mme. Mode is the snow anklet, made of flexible gold wire, which twists around the ankle in most realistic manner, the flat serpent head with sunken jewel eyes resting on the instep. On slender, well turned ankles these snow anklets look very well, but the band of glittering metal does emphasize the size of the ankles and draws attention to it in a way that women of conservative taste do not fancy. These anklets are made in solid gold, with real diamond and ruby eyes, and they come also in silver and gold plate.

To Launder Irish Crochet.

Here is an excellent way to launder Irish crochet: Use about half an ounce of white soap, shaving it into a bowl. Then pour over it a quart of boiling water and stir until all the soap is dissolved. Allow this to stand until it is about a lukewarm temperature, and then place the lace in it. Allow this to stand for about three hours. Rinse in four clean waters and squeeze dry. Then hang in the sun until the lace is nearly dry. Place a wet cloth with raw starch on a soft ironing pad, put the right side of the lace on this and iron perfectly dry. Then pull the picots into shape with the fingers and the lace will look like it was new.

of the pulp of the oranges as well. Mix and set on ice.

White Grape Salad with Grape Fruit. Cut up a large grape fruit into wedges; free these from the white skin or pith and from seeds. Add a pound of white grapes seeded, not skinned, and cut in halves. Sprinkle with salt, three tablespoonfuls of oil and one of lemon juice. Mix well; let stand on ice for about an hour and serve on lettuce leaves. The lettuce must not, however, have had the dressing poured on it. Every one does not, it seems, know that lettuce wilts soon after the oil and vinegar have touched it, so that to preserve its freshness it must not be dressed until it comes to the table or just before. But it can be deftly placed around the main part of a salad that has been dressed with mayonnaise or merely with oil and vinegar.

Grape Jelly. Use if possible the late Isabella grapes if you wish a blue jelly, or, if not, grapes that are under ripe. Any fruit that is fully ripe is unfit for jelly, as it has lost its jellifying principle. Pick the grapes from the stems, wash and put in a pan or jar that can be set in a larger pan or vessel of hot water. Add, if you would avoid the tartar that so often forms in grape jelly, one or two apples that will not alter the taste, but at the same time prevent the formation of the objectionable tartar. Cook until the grapes and apples are broken, then strain. Measure the juice, which will be much clearer if no pressure has been exerted during the straining, and to every pint of the juice allow a pound of granulated sugar.

Put the juice over the fire and the sugar in the shallow pans in the oven, where it will get thoroughly heated, but not yellowed. The oven must not be very hot, and it is unwise to close the oven door lest you forget. Cook the juice twenty minutes, skimming free from all impurities; add the sugar; stir well until thoroughly dissolved; remove the spoon. Cook a moment or two longer until the liquid jellies when dropped by the spoonful onto a cold plate. Pour into sterilized jelly glasses and seal with cold. Wild grapes make a delicious jelly, and a jelly made from half green and half ripe grapes is especially fine flavored.

Wild grapes and elderberries and wild or cultivated grapes with crab-apples are another excellent combination.

Put the juice over the fire and the sugar in the shallow pans in the oven, where it will get thoroughly heated, but not yellowed. The oven must not be very hot, and it is unwise to close the oven door lest you forget. Cook the juice twenty minutes, skimming free from all impurities; add the sugar; stir well until thoroughly dissolved; remove the spoon. Cook a moment or two longer until the liquid jellies when dropped by the spoonful onto a cold plate. Pour into sterilized jelly glasses and seal with cold. Wild grapes make a delicious jelly, and a jelly made from half green and half ripe grapes is especially fine flavored.

Wild grapes and elderberries and wild or cultivated grapes with crab-apples are another excellent combination.

Put the juice over the fire and the sugar in the shallow pans in the oven, where it will get thoroughly heated, but not yellowed. The oven must not be very hot, and it is unwise to close the oven door lest you forget. Cook the juice twenty minutes, skimming free from all impurities; add the sugar; stir well until thoroughly dissolved; remove the spoon. Cook a moment or two longer until the liquid jellies when dropped by the spoonful onto a cold plate. Pour into sterilized jelly glasses and seal with cold. Wild grapes make a delicious jelly, and a jelly made from half green and half ripe grapes is especially fine flavored.

Wild grapes and elderberries and wild or cultivated grapes with crab-apples are another excellent combination.

Put the juice over the fire and the sugar in the shallow pans in the oven, where it will get thoroughly heated, but not yellowed. The oven must not be very hot, and it is unwise to close the oven door lest you forget. Cook the juice twenty minutes, skimming free from all impurities; add the sugar; stir well until thoroughly dissolved; remove the spoon. Cook a moment or two longer until the liquid jellies when dropped by the spoonful onto a cold plate. Pour into sterilized jelly glasses and seal with cold. Wild grapes make a delicious jelly, and a jelly made from half green and half ripe grapes is especially fine flavored.

Wild grapes and elderberries and wild or cultivated grapes with crab-apples are another excellent combination.

Travelers' Slippers.

Shoe manufacturers have brought out a slipper that is made especially for the woman who travels. It is without a heel, is very soft and small, so that it can be placed in a very small amount of space. We have had cretonne hats and coats, cretonne covers for the furniture, and now cretonne slippers are among the latest ideas. They can be made without a pattern. A pair of soles, such as those used for the cretonne slippers, are purchased. The foot is placed on the floor, the cretonne slipped over the instep, and the remainder of the work is quite easy. The top of the slipper is bound and the lower part is sewed to the sole. They are a great convenience for travelers.

A Splendid Raincape for the Equinoctial.

The newest rainproof garment for little schoolgirls is a natty looking cape of rubberized taffeta silk with a broad and deep sailor collar at the neck and deep, lengthwise pockets at either side of the front. The cape is smart and graceful enough to be worn over a party frock—and long enough, too. When a sudden shower comes up the deep sailor collar may be turned back on itself, revealing a perfect hood beneath, which because of the stiffness of the rubberized fabric lies flat on the shoulders without spoiling the lines of the collar. The hood opens out large enough to cover an ordinary school hat.

To Remove Fruit Stains.

Tie up some cream of tartar in the stained part and then place the linen in a lather of soap and cold water and boil for a while. Then transfer it, wet, to lukewarm suds, wash and rinse well and allow it to dry in the bright sun. Either fruit or wine stains will be extracted by this process.

A simpler method is to rub the stains when newly made with common salt. A third is to mix in equal quantities soft soap, pearlash and slacked lime. Rub the stains with this, and expose the linen to the sun with the mixture plastered on it. As soon as the stain has disappeared, wash out the linen immediately, as it will be injured if left on too long.

Grape Juice. Wash the grapes and remove stems, then put into a stone crock that will fit into the preserving kettle. The water should reach almost to the neck of the crock, but must not boil over into it. When it begins to boil the grapes will begin to burst; they must then be stirred with a large wooden spoon.

After they have boiled about two hours strain through a bag. The bag must not be squeezed or pressed or the syrup will be thick. The strained product must simmer twenty minutes on back of stove or where it cannot burn.

If a scum rises this must be skimmed off; then just before taking from fire enough water to make the taste of proper strength may be added. Seal while hot in jars that have been sterilized. As no other ingredient is added proportions are not of consequence.

This is unfermented grape juice. When serving it is as a cool drink, fill glasses with crushed ice and a sprig of mint or slice of lemon.

Curing Grapes for Raisins.

They should be dipped in lye to soften the skins. If boiling water is poured over raisins before using it removes danger from lye and plumps the raisins.

FLOUNCED GOWNS.

The new styles are not yet radically different from their immediate predecessors, nor will their immediate successors show any marked departure, but the beginning of more voluminous fashions is in evidence. Dresses worn by favorite actresses are largely copied by dressmakers and their customers. Flounced skirts were recently first seen on the stage, and now everywhere you may see thin little gowns with two wide superposed flounces of equal depth. With a skirt like this goes the diminutive crossed-over eighteenth-century bodice, which is quite short and has small elbow sleeves. These flounced skirts are also quite short. It will be observed that the appearance now of the flounced skirt gives a hint of wider or fuller styles a little later on.

Serges are increasingly popular, and dark blue serge was never so fashionable for fall suits.

The latest Paris "cri" is for "big hats and shoulder draperies."